

SEAFOOD FRIDAYS

Appetizers

Ridge Wadadli Cockles US\$10.00
with local clams, wadadli beer
garlic sauce & house toast

Grilled Rock Shrimp Caesar US\$12.00
tossed romaine hearts,
rosemary croutons & caesar dressing

Feta & Watermelon Salad US\$10.00
fresh local greens, local watermelon,
feta cheese & spiked honey
mustard dressing

Soup US\$7.00
roasted market vegetable soup

Deep-fried Calamari US\$10.00
with spicy thousand island & micro salad

Local Spiny Tail Lobster Bisque US\$8.00
with sour cream & house croutons

Dessert

Caramelized Banana Sundae US\$ 8.50
with house Ice cream & whipped cream

Caribbean Bread Pudding US\$ 7.50
with rum sauce & house Ice cream

Deep Fried Ice Cream US\$ 9.00
with caramel & whipped cream

Strawberry Ice Cream US\$ 7.00

Berry's Sorbet US\$ 7.00

Mains

Seafood Alfredo US\$24.00
pasta with mahi, shrimp, creamy
alfredo sauce

Grilled Organic Chicken Breast US\$20.00
with pumpkin rice, sautéed vegetable
& chicken jus

Roasted Squash Lasagna (Vegetarian) US\$12.00
with local squash & spicy tomato sauce

Pan Seared Mahi Mahi US\$22.00
with local house salad, french fries
& pomegranate fruit dressing

Lobster & Scallops Thermidor US\$35.00
creamy macaroni-cheese,
glazed carrots & champagne sauce

Ridge Bouillabaisse US\$18.00
Shrimp, scallops, calamari, Cajun broth & house
toast

Coffee Dusted Striploin Steak US\$27.00
with sautéed onions, herb mash,
tomato & herb oil